

# Croissants



Wheat flour	2.000 kg
IREKS SD PLUS	0.100 kg
Margarine	0.100 kg
Sugar	0.200 kg
Milk powder	0.150 kg
Instant yeast	0.040 kg
Salt	0.040 kg
Water, approx.	1.050 l
<b>Total weight</b>	<b>3.680 kg</b>

Mixing time: 2 + 2 mins  
Dough temperature: 22 - 24° C

Fold 1.000 kg of margarine or butter into the dough with three single turns. Further processing is carried out as usual.



# Hot Dogs + Hamburgers



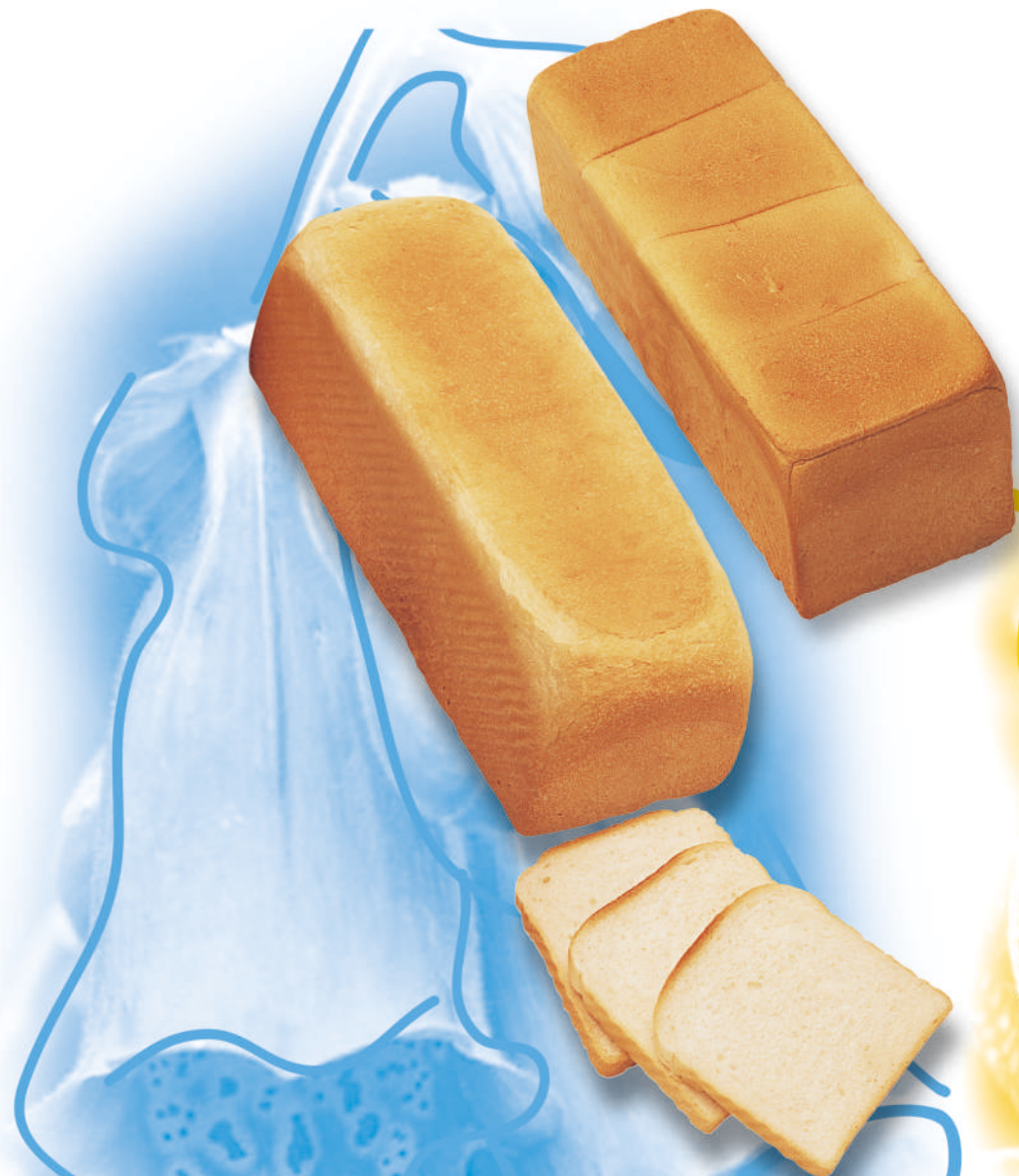
Wheat flour	1.000 kg
IREKS SD PLUS	0.050 kg
Sugar	0.100 kg
Margarine	0.050 kg
Milk powder	0.030 kg
Instant yeast	0.015 kg
Salt	0.020 kg
Water, approx.	0.580 l
<b>Total weight</b>	<b>1.845 kg</b>

Mixing time: 2 + 8 mins  
Dough temperature: 26° C  
Bulk fermentation time: 0 - 10 mins

Further processing is carried out as usual.

**IREKS SD PLUS**  
offers as many varieties  
as nature!





## Toast Bread

Wheat flour	1.000 kg
IREKS SD PLUS	0.050 kg
Sugar	0.050 kg
Margarine	0.050 kg
Instant yeast	0.012 kg
Salt	0.020 kg
Water, approx.	0.600 l
<b>Total weight</b>	<b>1.782 kg</b>

Mixing time:	2 + 8 mins
Dough temperature:	26° C
Bulk fermentation time:	0 - 10 mins

Further processing is carried out as usual.

## Fruit Stollen

Sultanas	4.000 kg
Candied orange peel	1.000 kg
Candied lemon peel	1.000 kg
Rum/sugar syrup	0.400 kg
Chopped almonds	1.000 kg
<b>Total weight</b>	<b>7.400 kg</b>

Mix and allow to soak overnight.

### Sponge:

Wheat flour	2.500 kg
Instant yeast	0.130 kg
Milk, approx. 35° C	1.800 l
<b>Total weight</b>	<b>4.430 kg</b>

Mixing time:	2 + 2 mins
Resting time:	30 mins



### Dough:

Sponge	4.430 kg
Wheat flour	2.500 kg
IREKS SD PLUS	0.250 kg
Soft butter	1.750 kg
Sugar	0.600 kg
Raw marzipan	0.500 kg
Salt	0.050 kg
Stollen spices	
<b>Total weight</b>	<b>10.080 kg</b>

Mixing time:	6 + 2 mins
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Add the soaked fruit carefully to the dough.

Bulk fermentation time:	30 mins
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Mould using Stollen forms or as oven bottom loaves. Bake at medium proof.

Baking temperature: approx. 40° C below the baking temperature for rolls

Baking time: approx. 50 - 60 mins for 1.100 kg

## Fruit Boats

Wheat flour	2.500 kg
IREKS SD PLUS	0.125 kg
Cottage cheese/cream cheese	0.450 kg
Sugar	0.300 kg
Butter	0.400 kg
Whole egg	0.200 kg
Instant yeast	0.050 kg
Salt	0.040 kg
Milk, approx.	1.100 l
Spices	
<b>Total weight</b>	<b>5.165 kg</b>

Mixing time:	2 + 6 mins
Dough temperature:	26° C
Bulk fermentation time:	10 mins
Scaling weight:	1.650 kg/ 30 pieces
Intermediate proof:	15 mins

After the intermediate proof, divide and mould round. Press the dough pieces long and after a short proof, make a slight hollow lengthwise. Add the fillings (fruit, creams, etc.) at full proof.

Baking temperature: 30° C below the baking temperature for rolls

Baking time: approx. 20 mins



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